

AMENDMENTS TO THE CLAIMS

1.-22. (Canceled)

23. (Currently amended) A non-dairy vegetable oil-in-water emulsion comprising 20% to 30% fully hydrogenated fat, wherein said fat is mainly of lauric origin, wherein said fat is refined for human consumption and contains ~~hydrogenated fat and~~ less than 2% of trans fatty acids, wherein said non-dairy vegetable oil-in-water emulsion is free from any dairy product or derivative, ~~and~~ is free from any protein source, and wherein said emulsion is treated by ultra high temperature (UHT).

24. (Canceled)

25. (Currently amended) The non-dairy vegetable oil-in-water emulsion according to Claim 23, ~~further comprising an~~ wherein the emulsifier is selected from the group consisting of polyglycerol esters, diacetyl tartaric acid esters of mono- and/or diglycerides, lactic acid esters of mono- and/or diglycerides, sodium stearyl lactylate, lecithin, polysorbate 60 or 80, sorbitan monostearate, monoglycerides and/or combinations thereof, the total concentration of emulsifiers being between 0.3 and 1.2 %.

26. (Currently amended) The non-dairy vegetable oil-in-water emulsion according to Claim 23, ~~further comprising a~~ wherein the stabilizing agent is selected from the group consisting of guar gum, locust bean gum, xanthane gum, carageenan, cellulose derivative, sorbitol and/or combinations thereof, the total concentration of stabilizing agent being between 1.2 and 2.5 %.

27. (Previously presented) The non-dairy vegetable oil-in-water emulsion according to Claim 23, comprising 10 to 25 % sugar.

28. (Previously presented) A method for preparing a whipped product from a non-dairy vegetable oil-in-water emulsion comprising the steps of whipping the non-dairy vegetable oil-in-water emulsion of Claim 23.

29. (Previously presented) The method of claim 28 whereby, when whipping is done on a Kenwood Major Classic, the whipping is done at speed 1 to 2 during 30 seconds to 2 minutes, then at speed 3 to 5 until optimal consistency is reached and then possibly at low speed (speed 1 to 2) during 1 minute.

30. **(Previously presented)** A whipped topping obtainable with a method according to claim 28.

31. **(Previously presented)** A method of using the non-dairy vegetable oil-in-water emulsion comprising whipping said non-dairy oil-in-water emulsion of Claim 23 into a whipped cream, and decorating a food product with said whipped cream.

32. **(Previously presented)** A food product decorated with a whipped topping prepared from the non-dairy vegetable oil-in-water emulsion of Claim 23.

33.-35. **(Canceled)**

36. **(Previously presented)** The non-dairy vegetable oil-in-water emulsion according to claim 23, further comprising an emulsifier.

37. **(Previously presented)** The non-dairy vegetable oil-in-water emulsion according to claim 23, further comprising a stabilizing agent.

38. **(Previously presented)** The non-dairy vegetable oil-in-water emulsion according to claim 27, further comprising an emulsifier and a stabilizing agent.

39. **(Previously presented)** The non-dairy vegetable oil-in-water emulsion according to claim 23, wherein said fat has a free fatty acids composition with a C8:0 content of 2-5%, a C10:0 content of 3-5%, a C12:0 content of 44-51%, a C14:0 content of 15-17%, a C16:0 content of 7-10% and a C18:0 content of 23-29%.

40. **(Previously presented)** The non-dairy vegetable oil-in-water emulsion according to claim 23, wherein the solid fat content profile of said fat is 90-98% at 10°C, 75-87% at 20°C, 30-45% at 30°C and 5-13% at 35°C.

41. **(Previously presented)** The non-dairy vegetable oil-in-water emulsion according to claim 23, wherein said hydrogenated fat is hydrogenated palm kernel oil.

42. **(Previously presented)** The non-dairy vegetable oil-in-water emulsion according to claim 23 that has an overrun of at least 3.5.

43. **(New)** The non-dairy vegetable oil-in-water emulsion according to Claim 23, wherein the amount of said fat of lauric origin is between 44-51% of the total free fatty acids.